



USDA Foods Fact Sheet for Schools & Child Nutrition Institutions

(last updated, 1-24-12)

Visit us at www.fns.usda.gov/fdd

100326 – TOMATO PASTE, DRUM, NO SALT ADDED, 55 GAL

CATEGORY	<ul style="list-style-type: none">Vegetables/Fruits
PRODUCT DESCRIPTION	<ul style="list-style-type: none">U.S. Grade A tomato paste, without added salt. Each drum of tomato paste contains 31% tomato soluble solids, plus or minus 2%.
PACK/YIELD	<ul style="list-style-type: none">55 gallon drum. Each drum contains 535 lb plus or minus 5 lbs.One lb AP yields 1 lb (1 $\frac{3}{4}$ cups) tomato paste and provides about 27.6 1-Tbsp servings tomato paste.CN Crediting: One Tbsp tomato paste provides $\frac{1}{4}$ cup vegetable.
STORAGE	<ul style="list-style-type: none">Store unopened canned tomato paste in a cool, dry place. Never store canned goods in a damp storage area or any place exposed to high or low temperature extremes.Store opened can of tomato paste covered and labeled in a dated nonmetallic container under refrigeration.Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.
PREPARATION/ COOKING INSTRUCTIONS	<ul style="list-style-type: none">To reconstitute for use as tomato puree or sauce, mix 12 cups tomato paste with 12 cups water. To reconstitute for tomato juice, mix 12 cups tomato paste with 2 gal 4 cups of water.

Nutrition Information

Tomato paste, without salt added

	1 Tbsp (16 g)
Calories	13
Protein	0.69 g
Carbohydrate	3.03 g
Dietary Fiber	0.7 g
Sugars	1.95 g
Total Fat	0.08 g
Saturated Fat	0.02 g
Trans Fat	0 g
Cholesterol	0 mg
Iron	0.48 mg
Calcium	6 mg
Sodium	9 mg
Magnesium	7 mg
Potassium	162 mg
Vitamin A	244 IU
Vitamin A	12 RAE
Vitamin C	3.5 mg
Vitamin E	0.69 mg



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USES AND TIPS	<ul style="list-style-type: none">• Use tomato paste in sauces, stews, casseroles, pizza, and soups. Reconstituted tomato paste can be used as tomato puree or tomato juice.
FOOD SAFETY INFORMATION	<ul style="list-style-type: none">• Can linings might discolor or corrode when metal reacts with high-acid foods such as tomatoes or pineapple.• NEVER USE food from cans that are leaking, bulging, or are badly dented.• DON'T TASTE canned food with a foul odor, or that spurts liquid from the container when opened.• Cook foods to the appropriate end-point temperature as specified in your School Food Safety Plan, which should meet your State and local health department requirements.
BEST IF USED BY GUIDANCE	<ul style="list-style-type: none">• For guidance on how to effectively manage, store, and maintain USDA Foods, please visit the FDD Website at: http://www.fns.usda.gov/fdd/facts/biubguidance.htm.• For additional information on product dating, go to page 13 of <i>Choice Plus Food Safety Supplement</i> at: http://nfsmi-web01.nfsmi.olemiss.edu/documentlibraryfiles/PDF/20080206043207.pdf.

Nutrient values in the nutrition information section are from the USDA National Nutrient Database for Standard Reference, or are average values from vendors who provide USDA Foods. Please refer to the product's Nutrition Facts label or ingredient list for product-specific information.

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